Hybrid seafood? Shrimp added to expanding roster of 3D printed, cultivated seafood products

Israeli startup Steakholder Foods has added a 3D-printed shrimp prototype to an expanding roster of alternative seafood products. The company plans to also introduce a hybrid version if costs allow.

A month after unveiling the world’s first 3D-printed eel alternative, Steakholder Foods has gained another ‘first’ with its new shrimp analogue.

The new innovation was created using precision printing on the company’s proprietary DropJet printer, which is designed specifically for fish and seafood analogues. It uses a shrimp-flavoured ink designed by its food tech team, and will hope to accelerate Steakholder Foods’ route to market.

[Steakholder Foods] plans to roll out its seafood portfolio – which currently comprises a cultivated grouper fish fillet (in collaboration with Umami Meats), and the 3D-printed eel and shrimp – to future customers in two potential forms. The first would be a standard 3D-printed analogue, while it’s considering making hybrid seafood (a combination of plant-based and cultivated ingredients) as well, if it’s able to scale in a cost-effective manner.

Shrimp farming is associated with a host of different issues. Crustaceans like shrimp account for 22% of the total carbon emissions from fishing, despite making up just 6% of all the tonnage landed.

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